



GLOVE CARE GUIDE

PROPER CARE FOR BETTER PROTECTION

CUT-RESISTANT GLOVES FOOD GRADE-LEVEL5

(ถุงมือกันบาดสำหรับงานสัมผัสอาหาร)

Washing Instructions

- Wash the gloves before first use, after each use, and when changing food types to prevent cross-contamination.
 - Wash separately from regular clothing and cleaning equipment. Use a mild detergent suitable for food-contact items.
 - Follow the manufacturer's recommended washing cycle and water temperature. If no instructions are available, do not exceed 40°C, as heat may shrink or damage the natural fibers, nylon, and spandex.
 - Do not use bleach, fabric softener, solvents, or harsh chemicals unless approved by the manufacturer.
- If sanitizing is required, use a method and sanitizer approved for food-contact surfaces. Follow the specified concentration and contact time.
- Rinse thoroughly until no residue or odor remains.
 - Do not scrub with a stiff brush, wring, or wash with sharp items, as this may damage the seamless knitted structure.

Drying Instructions

- Air-dry completely in a clean, well-ventilated area protected from dust, insects, and other contaminants.
- Reshape and lay the gloves flat to prevent stretching.
- Do not place them on dirty surfaces or use towels that may cause recontamination.
- Avoid tumble-drying, ironing, hot air, direct sunlight, and direct heat unless permitted by the manufacturer.
- Do not use or store the gloves while damp, as moisture may promote microbial growth.
- Once dry, store them in a clean, dry container or area, separate from used gloves.

Inspect the gloves before every use. Replace them if they have cuts, holes, frayed fibers, persistent stains or odors, deformation, or loss of fit. Repeated washing may reduce cut-resistant performance. Always follow the manufacturer's instructions and the facility's hygiene procedures.



Extend
Glove Life



Maintain
Performance



Ensure
Protection



Work
Safely